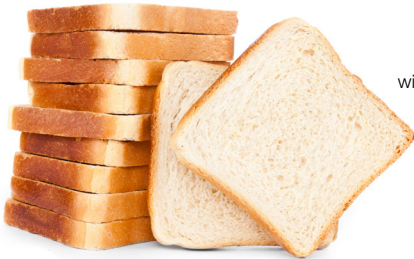


# Jungbunzlauer

*From nature to ingredients®*

## Sandwich bread



with Potassium L(+)-Lactate/Vinegar

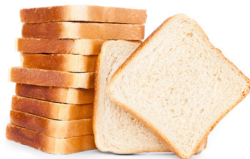
Ingredients	Supplier	Quantity		Baker's percentage
1 Wheat flour (type 550)		54.78 %	355.00 g	100.00 %
2 Water		16.65 %	108.00 g	30.50 %
3 Milk, 3.8% fat		15.43 %	100.00 g	28.25 %
4 Canola oil		6.80 %	44.00 g	12.50 %
5 Sugar		3.40 %	22.00 g	6.25 %
<b>6 Potassium L(+)-Lactate/ Vinegar</b>	<b>Jungbunzlauer</b>	1.08 %	7.00 g	2.00 %
7 Yeast, dried	Lesaffre	0.93 %	6.00 g	1.75 %
8 Salt		0.93 %	6.00 g	1.75 %
Total		100 %	648.00 g (one bread)	

## Directions

- 1 Premix cold milk, hot water and yeast and allow to rest for 2 min
- 2 Add oil and potassium L(+)-lactate/vinegar
- 3 Premix dry ingredients in a spiral kneader and dose liquid ingredients
- 4 Knead dough at low speed (150 rpm) for 2 min and high speed (300 rpm) for 6 min
- 5 Proofing: 30 °C (86 °F), 80 % relative humidity, 60 min
- 6 Portion 650 g dough per bread, roll out rectangular, roll in and place in fatted pan
- 7 Proofing: 30 °C (86 °F), 80 % relative humidity, 40 min
- 8 Baking: 240 °C (464 °F), 10 min, 400 mL steaming  
230 °C (446 °F), 10 min  
210 °C (410 °F), 15 min (closed lid)

## Nutrition Information

	per 100 g	per slice (25 g)
Energy	291 kcal / 1228 kJ	74 kcal / 310 kJ
Fat	8.20 g	2.00 g
of which saturated	1.10 g	0.30 g
Carbohydrates	47.00 g	12.00 g
of which sugar	5.20 g	1.30 g
Protein	7.40 g	1.90 g
Salt	1.00 g	0.25 g



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.